BF641 SERIES

Built-in Oven

user manual

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SAMSUNG

Using This Manual

EN

Thank you for choosing a SAMSUNG Built - In Oven.
This Owner's Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.
Please take the time to read this Owner's Manual before using your oven and keep this book for future reference.
The following symbols are used in the text of this Owner's Manual.

Important

Note

Safety Instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

Electrical safety

If the oven has been damaged in transport, do not connect it.

- This appliance must be connected to the mains power supply only by a **specially licensed electrician**.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- **Repairs** should be performed by a **licensed technician** only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service Centre or your dealer.
- If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorised service agent.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.
- The rating plate is located on the right side of the door.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Take care when connecting electrical appliances to sockets near the oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

WARNING

Accessible parts may become hot during use. To avoid burns young children should be kept away.

WARNING

The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock. During oven operation, the interior surfaces become very hot.

Safety Instructions (Continued)

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Safety during operation

- This oven has been designed only for the cooking of household foods.
- During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.
- Never store flammable materials in the oven.
- The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.
- When cooking, take care when opening the oven door as hot air and steam can escape rapidly.
- When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the vapour can catch fire if it comes into contact with a hot part of the oven.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners.
- Children should be kept at a safe distance when the oven is in use.
- Frozen foods such as pizzas should be cooked on the Big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.
- Do not pour water into the oven bottom when it is hot. This could cause damage to the enamel surface.
- The oven door must be closed during cooking.
- Do not line the oven bottom with aluminium foil and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
- Fruit juices will leave stains, which can become indelible on the enamel surfaces of the oven.
- Do not rest bakeware on the open oven door.
- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible person ensuring that they are using the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.

Disposal Instructions

Disposing of the packaging material

- The material used to package this appliance is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facility.

Disposing of old appliances

WARNING

Before disposing of old appliances, make them inoperable so that they cannot be a source of danger.

To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that old appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates and public refuse disposal sites from your local refuse department or council.

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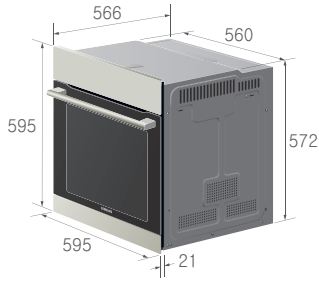
Safety instructions for the installation

This oven may be installed only by an approved electrician. The installer is responsible for connecting the appliance to the mains and in so doing for observing the relevant safety regulations.

- Ensure protection from live parts when installing the oven.
- The kitchen cabinet in which the oven is built in must satisfy stability requirements as specified in DIN 68930.

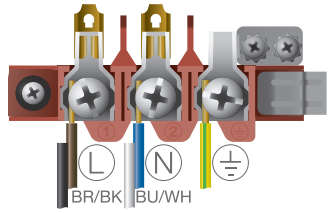
Technical Specifications

Input voltage / frequency	230 V ~ 50 Hz
Volume (usable capacity)	65 L
Output rating	max. 3400 W
Net weight	approx. 33 kg
Weight with packaging	approx. 38 kg
Housing (W x H x D)	595 x 595 x 566 mm
Oven interior (W x H x D)	440 x 365 x 405 mm



Power Connection

If the appliance is not connected to the mains with a plug, a multi-pole isolator switch (with at least 3 mm contact spacing) must be provided in order to satisfy safety regulations. The power cable (H05 RR-F or H05 VV-F, min. 1.5 m, 1.5 ~ 2.5 mm²) must be of sufficient length to be connected to the oven, even if the oven stands on the floor in front of its built-in cabinet. Open the rear connection cover of the oven with a screwdriver and loosen the screws of the cable clamp before you connect the power lines to the relevant connection terminals. The oven is earthed via the (⏚)-terminal. If the oven is connected to the mains with a plug, this plug must remain accessible after the oven is installed. Samsung will take no responsibility for accidents that originate from a missing or faulty earth connection.

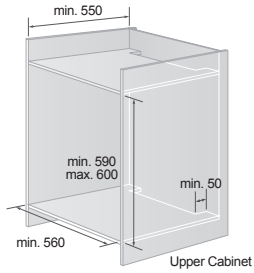


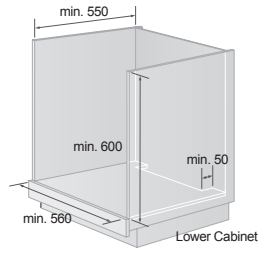
Installation in the Cabinet

This is a built-in oven, which needs to be installed into an upper or lower cabinet.

- Observe minimum distances.
- Fix oven on both sides using screws.

After installation, remove the vinyl protective film from the door to the appliance and the protective film from the interior surfaces of the oven.





Parts and Features

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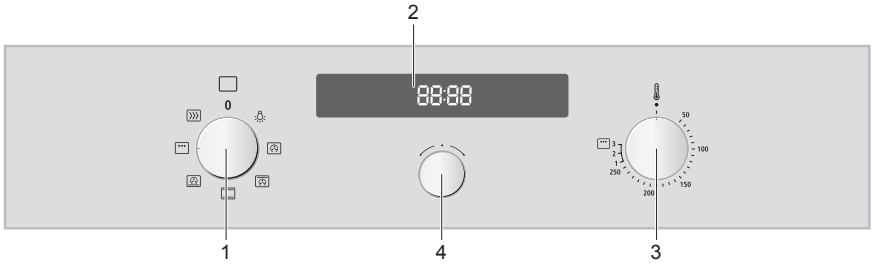
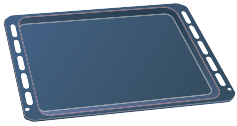
Oven controls



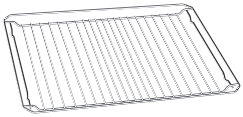
1. Function Select Knob
2. Window Display
3. Temp Control Knob
4. Time Select Knob

✉ **Front design**
The front panel is available in various material and color options including stainless steel, white, black and glass. For purposes of quality improvement, the appearance may be subject to change.

Accessory



BAKING TRAY
The baking tray could be used for the preparation of cakes, cookies and other pastries.



BIG GRID
The big grid should be used for grilling and roasting meals. You could use it with casseroles and other baking pots.

☛ Be sure to attach the accessory correctly to the racks. Trays need to have at least 2 cm space towards the bottom of the oven, otherwise the enamel surface could be damaged.

☛ Be very carefull removing meals and/or accessories out of the oven. Hot meals, accessories and surfaces can burn you!

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Time setting

If the oven is pluged to the power suply for the first time, its display will illuminate for short time and after 3 seconds 12:00 starts to blink. Before the oven can be used the time setting must be completed.

1 Press **Time Select Knob**, hour figures blink.

2 Turn **Time Select Knob**, set desired time in hours.

3 Press **Time Select Knob**, minute figures blink.

4 Turn **Time Select Knob**, set desired time in minutes.

5 Press **Time Select Knob** to confirm.

Set Timer

1 Turn **Time Select Knob**, set timer time.

2 Press **Time Select Knob** to confirm.

✉ While the timer is operating, the "0" mark on the left side of the screen rotates to indicate the process.

If you want to stop the timer operation, set the timer to 0:00.

While it is operating, press the Time selection knob to display the clock for the current time.

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Using the Fast Preheating( ) mode

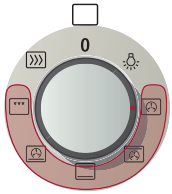
If you use the **FAST PREHEATING** option, you can increase the temperature up to the set value in no time.

This will drastically shorten your waiting time until the preheating is done.

Use the **FAST PREHEATING** option to increase the temperature to the set value until the preheating is completed. Then switch to Cooking mode before proceeding.

However, you do not need to use **FAST PREHEATING** for grilling food.

Using the Cooking mode

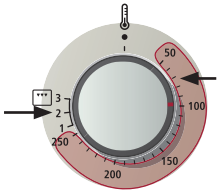


Grill temperature

1 Low

2 Medium

3 High



Set the temperature for all cooking other than grilling.

1 Turn **Function Select Knob**, set desired the cooking mode.

2 Select the desired temperature by turning the **Temp Control Knob**.

✉ If you select the Grill function and set the temperature between 50°C and 250°C, or if you select Normal Cooking mode and set the temperature between Grill 1 and 3, you are asked to reset the temperature with a buzzer and popup message.

Oven functions

	Convection The heat generated by the convection is shared evenly in the oven by fans. This function should be used for frozen dishes and baking. Suggested temperature: 170°C
	Top Heat + Convection The heat generated by the upper heating system and the convection is shared evenly in the oven by fans. This function should be used for roasting crusty dishes like meat. Suggested temperature: 190°C
	Conventional Heat is emitted from the upper and lower heating system. This function should be used for standard baking and roasting of almost any type of dishes. Suggested temperature: 200°C
	Bottom Heat Convection The heat generated by the lower heating system and the convection is shared evenly in the oven by fans. This function should be used for pizzas, bread and cakes. Suggested temperature: 190°C
	Large Grill Heat is emitted from the large area grill. This function should be used for scalloped dishes like lasagne and grilling meat. Suggested temperature: Medium

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Test dishes

According to standard EN 60350

1. Baking

The recommendations for baking refer to preheated oven.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
Small Cakes	Baking tray	2	Conventional	170-190	15-25
Fatless Sponge Cake	Baking tin on Big grid (Dark coated, ø 26 cm)	1	Conventional	160-180	25-35
Apple Pie	Big grid + Baking tray + 2 Springform cake tins (Dark coated, ø 20 cm)	1+3	Convection	170-190	80-100
	Big grid + 2 Springform cake tins (Dark coated, ø 20 cm)	1 Placed diagonally	Conventional	180-200	75-90

2. Grilling

Preheat the empty oven for 5 minutes using Large Grill function.
Use this function with the maximum temperature setting of high.

Type of Food	Dish & Notes	Shelf level	Cooking Mode	Temp. °C	Cooking time min
White Bread Toasts	Big grid	5	Large Grill	high	1st 1-2 2nd 1-1 1/2
Beef Burgers	Big grid Baking tray (to catch drippings)	4 3	Large Grill	high	1st 7-10 2nd 5-8

Cleaning and Care

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Hand Cleaning

☛ Make sure the oven and accessory is cool before cleaning.

Oven Interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- Do not use scouring pads or cleaning sponges.
- To remove stubborn soil, use a special oven cleaner.
- The cover casing should be cleaned using hot water, detergent and a soft nylon brush.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials.

Oven Exterior

- For cleaning the exterior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Dry with kitchen roll or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel oven fronts

- Do not use steel wool, scouring pads or other abrasives. They may damage the finish.

Aluminium oven fronts

- Wipe the surface gently with a soft clean cloth or microfiber cloth and a mild window cleaning detergent.

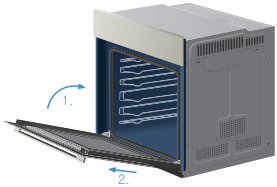
Accessory

Wash the accessory after every use and dry it with a kitchen towel. If necessary, lay in warm soapy water for about 30 minutes for easier cleaning.

Door Removal

For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions. CAUTION: The oven door is heavy.

1 Open the door and flip open the clips at both hinges completely.



2 Close the door by approximately 70°. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.

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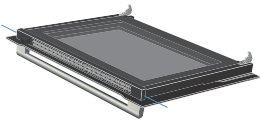
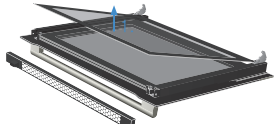
Door Glass Removal

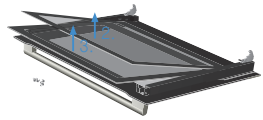
The oven door is equipped with three sheets of glass placed against each other. These sheets can be removed for cleaning.



1 Remove the two screws on the left and right sides of the door.



2 Detach the covering and remove glass 1 from the door.



3 Lift glass 2 and remove the two holder glass rubber from the top of the sheet, then remove glass 3. Clean the sheets with warm water or washing-up liquid and polish dry them with a soft clean cloth.

✉ The Door-Glass is different from 2EA to 4EA model by model.
But, the method of the disassembly and assembly is same.

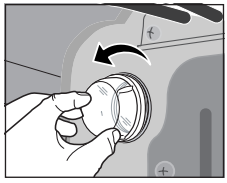
✉ When assembly the inner glass 1, put printing to direction below.

Bulb Exchange

☛ Danger of electric shock!
Before replacing any of the oven bulbs, take the following steps:

- Switch oven Off.
- Disconnect the oven from the mains.
- Protect the oven light bulb and the glass cap by laying a cloth on the bottom of the oven compartment.
- Bulbs can be purchased from the SAMSUNG Service Centre.

Rear oven lamp



1. Remove cap by turning anticlockwise and remove the metal ring, the sheet ring and clean the glass cap. If necessary, replace the bulb with a 25 watt, 230 V, 300 °C heat-resistant oven light bulb.
2. Clean the glass cap, the metal ring and the sheet ring if necessary.
3. Fit the metal and the sheet ring to the glass cap.
4. Place glass cap where you have removed it in step 1 and turn it clockwise to keep it in place.

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FAQs and Troubleshooting

What should I do if the oven doesn't heat up?

Check to see if one of the following actions resolves the issue:

- The oven may not be switched on. Switch the oven on.
- The clock may not be set. Set the clock (see section "Time setting").
- Check to see if the required settings have been applied.
- A household fuse may have blown or a circuit breaker may have tripped. Replace the fuses or reset the circuit. If this happens repeatedly, call an authorised electrician.

What should I do if, even though the oven function and temperature have been set, the oven does not heat up?

There may be problems with the internal electrical connections. Call your local service centre.

What should I do if an error code appears and the oven does not heat up?

There is a fault in the internal electrical circuit connection. Call your local service centre.

What should I do if the time display is blinking?

There was a power failure. Set the clock (see section "Time setting").

What should I do if the oven light doesn't illuminate?

The oven light is faulty. Replace the oven light bulb (see section "Bulb Exchange").

What should I do if the oven's fan is running without having been set?

Following use, the oven's fan runs until the oven has cooled down. Call your local service centre if the fan continues to run after the oven has cooled down.

Error and Safety codes

Error and Safety codes	General Functions	Solution
E-** [1] **-SE-**	**An error of the oven may cause low performance and problems in safety. Stop using the oven immediately.**	**Call local SAMSUNG service centre.**
S-01	**SAFETY SHUTOFF** Oven has continued operating at set temperature for prolonged time.	**Turn oven off and remove food. Allow oven to cool before using again.**
- - - -	If you did not select an appropriate temperature for the mode.	Select the correct temperature for the mode. (see section "Using the Fast Preheating mode")

1) * refers to all numbers or characters.

QUESTIONS OR COMMENTS

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